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Executive Chef/Partner - Huy Q. Tin
General Manager - Dan Chau

Small Plates

Ishiyaki

STONE GRILLED

石焼き



A5 HOKKAIDO WAGYU BEEF 65
4oz Japanese strip loin, oyster mushroom,
shishito peppers, ginger soy, served with a
hot stone

OYSTERS* 4pc, shallot mignonette, smoked trout roe east 14 | west 20 | shooter 6

CRUDO TASTING* fresh sashimi with accoutrements 26

TUNA CRISPY RICE* bluefin tuna, aonori, smoked trout roe, sweet chili aioli 16

ARANCINI katsu risotto, japanese curry, parmesan, crème fraîche 9

HAND MADE DUMPLINGS ginger-scallion pork, ponzu 12 | szechuan beef 13

CALAMARI karaage squid, pickled red onion, sweet chili remoulade 16

JAPANESE FRIED CHICKEN miso-lime crème fraîche, katsu sauce 16

TUNA POKE* choice of spicy kobachi or hawaiian poke sauce 22

BEEF TARTARE* Australian wagyu, gochujang, asian pear, soy cured egg yolk, ciabatta 18

Garden

EDAMAME salted 7 | garlic lime 8 | bbq rub 8 | truffle 8 | additional flavor +1

KIMCHI PAPAS BRAVAS crème fraîche, chives 14

CHARRED MUSHROOMS oyster, trumpet, maitake, porcini aioli, crispy shallots, chives 18

OSAKA SPROUTS crispy brussels, bonito flakes, okonomiyaki style 14

BLISTERED SHISHITO PEPPERS miso lime crème fraîche 12

BANCHAN varieties of house side dishes 8

OSHINKO PLATE varieties of house pickled vegetables 8

Meat + Seafood

FRESH CATCH shari risotto, yu choy, brown butter ponzu

Florida royal red shrimp 30 | Ponce Inlet red snapper 36 | Faroe Island salmon 30 | U10 sea scallops 32

CHARRED OCTOPUS chili lime fish sauce, scallion confit, peanuts 20

GRILLED HAMACHI KAMA yuzu kosho glaze, charred lemon, ponzu 20

SALT & PEPPER BEEF RIBS Creekstone Farms, hoisin bbq & sambal 24

CRISPY WHOLE FISH Key West yellowtail snapper, garlic-ginger soy glaze 26

CHAR-GRILLED RIBEYE Creekstone Farms, pepper crust, ginger soy, tempura onion 45



Rice + Noodles

FRIED RICE egg, onion, chives, aonori, sesame seeds crab 32 | beef short rib 30

BI BIM BAP braised short rib, poached egg*, assorted vegetables over rice, gochujang served in a hot stone bowl 30

RAMEN* 18-hour pork broth, chashu, soy egg*, beni shoga, caramelized onion, bean sprouts, garlic, chives
tonkotsu 18 | miso 18 | spicy miso 19 | side of volcano paste +2

SHORT RIB YAKISOBA shiitake, bok choy, beni shoga 28

20% Gratuity is applied for parties of 6 or more.

*Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses.
There is risk consuming raw oysters



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Sushi Tastings*

- CRUDO -
- HAMACHI ponzu, jalapeno, orange, chives 19
- SALMON yuzu miso, avocado, truffle caviar 18
- TUNA soy molasses, asparagus, porcini aioli 19
- UNI TOAST bluefin tuna, avocado, ikura, lemon zest, toasted ciabatta 19

Nigiri & Sashimi Sets*

- NIGIRI eight piece of chef's selection served with freshly grated wasabi 45
- SASHIMI six varieties of chef's selection served with freshly grated wasabi 55
- CHIRASHI assorted premium fish with uni, served with nori sheets 32
- KOREAN CHIRASHI Hwe dup bap, assorted fish with vegetables, gochujang dressing 24
- THE TRINITY two piece each of nigiri, sashimi, and makimono tuna 33 | salmon 33 | yellowtail 36
- BLUEFIN TUNA two piece each of akami, chutoro, otoro, guest's choice of nigiri or sashimi 40 | toro set 60

A La Carte Nigiri* 1 PIECE PER ORDER



- FLORIDA LIONFISH diver caught, orange, citrus aioli, old bay 6 ea
- JUICY RED bigeye tuna, asian pear, shiso, gochujang 8 ea
- BBQ SALMON torched, jerk aioli, chives 6 ea
- TORCHED RED SHRIMP FL royal red shrimp, citrus aioli 6.5 ea
- A5 WAGYU truffle caviar, beef tallow breadcrumbs, chili lime 11 ea
- FU MANCHU-TORO bluefin chutoro, uni, scallop, truffle caviar 12 ea
- SMOKED HAMACHI 3 PIECE holy grail, yuzu, cherry smoke 18
- RICE & SHINE brûlée tamago, uni cream, truffle caviar 6 ea

NIGIRI | SASHIMI

- uni mp
- bluefin kama-toro 14
- bluefin otoro 11
- bluefin chutoro 9
- bluefin akami 7
- bigeye tuna 7
- salmon roe 7
- salmon 6 | 7 belly
- smoked salmon 5
- hamachi 6 | 8 belly
- kanpachi 6
- boston saba 5
- jumbo spot prawn 9
- scallop 5
- octopus 5
- anago saltwater eel 4
- unagi freshwater eel 4

Maki



- KEANU'S REEF* - SEASONAL - shrimp, lobster, avocado, topped with lionfish, pineapple salsa 20
- GODZILLA - SEASONAL - fresh soft shell crab, shrimp tempura, spicy krab, asparagus, avocado, bubu, chili lime sauce, citrus aioli 19
- HARMONY* salmon, scallions, takuan, topped with bluefin akami, yuzu tobiko 19
- SAMURAI* salmon, avocado, asparagus, topped with torched bbq salmon, tomatoes, rice cracker, jerk aioli 18
- ICHIGO* hamachi, avocado, cucumber, basil, topped with strawberries, chili lime sauce 18
- BEAUTY AND THE BEAST* shrimp tempura, cream cheese, cucumber, topped with eel, spicy tuna, avocado, tobiko, chives 19
- THE DISTINGUISHED GENTLEMAN* lobster, asparagus, masago topped with wagyu beef, fried jalapeños, porcini aioli 22
- PACIFIC WOODS* tuna, mushroom duxelle, asparagus, topped with tuna, garlic, chives, truffle ponzu, cherry smoke 20
- XO ROLL* snow crab, asparagus, avocado, topped with scallop, XO sauce 19
- CATALINA MIXER mango, jalapenos, asparagus, orange, pickled red onion, cucumber, topped with avocado, vegan spicy mayo 15
- RAINBOW* snow crab, cucumber, avocado, topped with tuna, salmon, kanpachi, lemon zest 18
- TROPIC THUNDER* snow crab, orange, avocado, pickled red onion, topped with hamachi, crispy garlic, coco-lime dressing 18
- ULTIMATE SPICY TUNA* spicy tuna, topped with tuna, black tobiko, chives, kobachi sauce 20

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